



## Jeu de Fin

2016 Chardonnay

There are aromas of nectarine, white peach & melon fruits coupled with roasted hazelnut and oak spice on the nose. Way-way off into the distance is the subtle hint of ginger and pink musk lollies—a unique character of the clonal selection.

The palate displays citrus fruits, lemon curd and almond meal notes. Batonnage stirring has added texture to the palate, creating a wine with balance and complexity.

The wine is a blend of both wild yeast and traditional barrel ferment with partial solids. Post fermentation the wine was matured in French oak for ten months prior to bottling to create depth and texture.

**Chess trivia** - Jeu de fin - or end game, may occur gradually or with the quick exchange of a few pairs of pieces.

In end game strategies the Pawns become more important; with the game often revolving around attempting to promote a Pawn by advancing it to the eighth rank.

**Cellaring Trivia** - While this wine is made to enjoy upon release, further maturation over 3 to 7 years will enable it to develop even more complexity, assuming satisfactory cellaring conditions.

**Vintage Trivia** - We are very fortunate to have a beautiful Musquè clone Chardonnay patch in our Macclesfield vineyard and also be able to source some stunning fruit from our friend Geoff Weaver in Lenswood to create a blend of 2 iconic sites.

**Harvest Date** – Macclesfield—March 14th 2016, 11am  
Lenswood—March 25th 2016, 3pm

**Vineyard Location** – Macclesfield, Adelaide Hills, South Australia,  
-35.186149, 138.815208  
– Lenswood, Adelaide Hills, South Australia,  
-34.53384, 138.50311

**Vignerons**—David Blows, Macclesfield  
- Geoff Weaver, Lenswood

**Harvest Weight** – 7 tonnes/hectare

**Clonal Material** – Entav 76, Macclesfield  
- I10 V1, Lenswood

**Winemaker**—Tom Keelan

**Alcohol** – 13.09%

**pH** – 3.34

**T.A.** – 5.91



THE PAWN  
Wine Co.

ADELAIDE HILLS